

LET'S EXPLORE—



Lower Monmouth

Millpond in Perrineville is typical of placid scenery to be found in this little traveled section of mid-Jersey.



THIS is the paradox: To visit Lower Monmouth one has to go to Upper Freehold—and it's well worth the trip. Down in that westernmost part of Monmouth County, jutting out to separate Ocean, Mercer and Burlington counties, agricultural prosperity joins with a two-century-old pattern of living to form one of the state's most pleasant areas.

Hightstown is the gateway to this delightful spot and a left turn just beyond Peddie School is the key. Ahead, the road levels off through grain fields and potato acreages, turning sharply right at a cross-road. Keep right again at the intersection past Perrineville's quiet mill pond, then, about three miles beyond, stay left for Clarksburg. In Clarksburg, a right turn heads the motorist to Red Valley.

BY JOHN T. CUNNINGHAM

North of Red Valley Ye Olde Yellow Meeting House is off to the right under ancient oaks. Surrounded by a cemetery containing dozens of old stones, the faded yellow and blue meeting house was built in 1737 on land donated by Abraham Lincoln's great-great-grandfather. Incidentally, more of the Monmouth County Lincoln story can be learned by inquiring in Clarksburg for the Old Robbins Burial Place, on the upper road to Imlaystown.

Quaint Imlaystown, placidly living out its 19th Century heritage, is certain to please the camera addict. Even more pleasant is old Walnford, midway along the route between Imlaystown and Crosswicks, whose soft cool beauty must be seen to be appreciated. To visit it, cross the Imlaystown mill

pond dam, take the next right road to a "T" intersection. Keep left, then swing right on the good dirt road.

Crosswicks, reached by turning left and then right in Walnford, has roots reaching deep into the 17th Century. Quakers built a church there as early as 1692 and the present unique two-story brick meeting house was built in 1773, in time to see active service during the Revolution. The famous Crosswicks Oak in front is well over 300 years old.

Homeward-bound, the route lies through far-spreading potato fields near Allentown and New Sharon. North of New Sharon, as the road makes a sweeping curve left, is trunk of a mighty old white oak, whose history has been traced back 275 years. Now ravaged by windstorms, its sturdy trunk still stands. Ahead is Hightstown.



A perfect setting for camera fans is quaint Imlaystown, village with an untouched 19th Century air, and millpond.



Agricultural pursuits dominate Upper Freehold Township region. This scene is near Clarksburg.



History of Crosswicks Meeting House dates to 1692. Old oak in churchyard is 300 years old.



Ye Olde Yellow Frame Meeting House, north of Red Valley, owes start to ancestor of Lincoln.

PHOTO CONTEST RULES

TAKE your camera along on a "Let's Explore" trip and shoot for one of the five prize-winning photographs which will be printed each week in The Newark Sunday News. There has to be a time limit, of course, so 10 days is allowed after each trip has been described in this magazine.

You may enter as many photographs as you want for one or all of the "Let's Explore" trips. There will be five prizes in each week's contest. **FIRST PRIZE WILL BE \$15, SECOND PRIZE \$10, THIRD PRIZE \$5 and the FOURTH AND FIFTH PRIZES WILL BE \$3 EACH.**

Now for the rules:

1. Photographs must be in black and white, and clear enough for newspaper reproduction.

2. The photographs may be of any subject under the sun, but must be taken within sight of the road on a "Let's Explore" route.

3. Entries must be identified (a) as to the publication date or when the route was described in The Newark Sunday News Magazine, and (b) approximately where they were taken on that route.

4. Entries for any route must be mailed to "LET'S EXPLORE," NEWARK SUNDAY NEWS, NEWARK 1, N. J., before midnight on the 10th day after the route has been described. (Today is July 22, for instance, so 10 calendar days bring you to midnight of August 1 as the deadline.)

5. Any person shown in a photograph must be identified by name and address, and it is understood that the person has granted permission for publication of the photograph.

6. Ownership of any entry remains with the contestant, but an entry will be returned only if a return addressed envelope of adequate size and proper postage accompanies it.



Walnford, almost hidden by trees, is a tiny village which includes a mill and waterfall.

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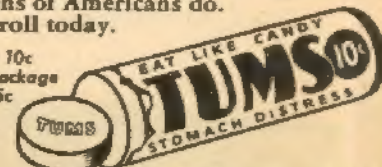
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JULY 22, 1951

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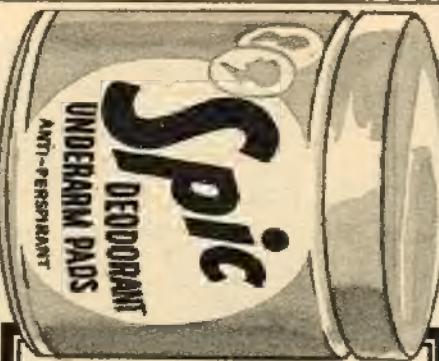
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KENILWORTH, N. J.

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Jersey's 'Blues' Hit Happy Note

BY MARGARET C. SHEPARD

Home Agent, Essex County Extension Service

FAIRY tale berries, the blueberries. The luscious giant true blueberries were cultivated from little wild swamp huckleberries, in the cranberry bog country of South Jersey. About 30 years ago, Dr. Frederick Coville of the United States Department of Agriculture, sent out one of his many helpful bulletins under the title "Experiments in Blueberry Culture." One of these booklets reached Miss Elizabeth White who cultivated and marketed cranberries. Near her cranberry bog grew wild swamp huckleberries, and Miss White got a big idea. After reading Dr. Coville's bulletin, she got busy and lo—the huge blueberry!

Since that day, over 30 years ago, there has been a great increase in acreage devoted to the raising of blueberries. In 1930 there were about 200 acres for growing blueberries, and now there are over 2,800. The important varieties in the order of their ripening are Weymouth, Rancocas, Stanley, Pemberton, Atlantic, Jersey, and Burlington. The counties in New Jersey? Largely Burlington, Atlantic and Ocean.

A brief description of the most popular berries will help you know them when you go shopping, when you long for a blueberry shortcake or a blueberry pie. The Weymouth is large, dark blue, firm and early in the market. The Rancocas comes along mid-season, also medium in size, firm and crisp. Ask for Pemberton, Atlantic or Berkeley when you wish really very large berries. Two comparatively new berries are the Berkeley—the berries light blue and very large, and the Coville—the berries firm, and tart until fully ripe.

For defense against failure, make your blueberry pies with the big, trueblue berries. Fresh, sweet and juicy, with the bloom still on them, there's not even need for cooking your pie. Just heap the fresh-washed and well drained berries in a flaky baked pie shell. Soften a glass of tart red jelly over hot water and pour over the berries. Chill. The cooling jelly will give a beautiful glaze to your pie. Choose a flavor that goes well with the berries—currant, grape or blackberry. Or, better yet, try several blueberry pies, each with a different flavored jelly.

If you prefer, fill the baked pie shell with a cup or so of the choicest berries. Sugar them if you like. Then cook one cup berries with one-half cup sugar and two cups water, and thicken with two tablespoons cornstarch (more if needed). Pour over the berries and cool. For a wonderful treat, serve the pie with whipped cream or scoops of vanilla ice cream.

Serve blueberries for breakfast, with cream and sugar, over corn flakes, shredded wheat, rice flakes or any dry cereal. They're good with cooked cereal, as well. Make a combination of fruit for breakfast, for lunch, for the appetizer at dinner or for dessert. Chill cantaloupe and fill halves with the beautiful berries. Add a squeeze of lemon juice.

Blueberries add accent in color and flavor to fruit salads, in a sauce over ice cream, folded into cottage pudding batter and served as a sauce with the pudding.

BLUEBERRY STEAMED PUDDING
1 recipe baking powder biscuit
1 cup milk
1 cup fresh blueberries rolled in flour
Add milk and berries to biscuit dough. Steam for 1½ hours. Serve hot with hot stewed blueberries, whipped cream or hard sauce.

CAPE COD BLUEBERRY GRUNT
2 cups blueberries
1 recipe baking powder biscuit
Whipping cream
Sugar

Cook berries in a small amount of water until soft. Sweeten to taste and place in a deep baking dish. Put baking powder biscuit dough over top and set dish in large kettle of boiling water. Cover tightly and cook for one hour, keeping water boiling all the time. Add more water if needed, to keep it within one inch from the top of the dish. Serve with cream and a dash of nutmeg.

BLUEBERRY PUDDING
6 slices bread
Butter
Cinnamon
3 cups fresh blueberries
¾ cup sugar
½ cup water
Spread butter on bread and sprinkle with cinnamon. Cook berries, sugar and water together for 10 minutes. Place bread and berries alternately in baking dish. Chill for several hours, and turn out to serve. Serve with plain cream.

Signed questions on home-making problems will be answered by Mrs. Margaret C. Shepard, Essex County home agent. Address letters to her in care of The Newark Sunday News or write direct to Extension Service, 51 13th avenue, Zone 3, Newark.

The Extension Service is maintained by funds from the Essex County Board of Freeholders, United States Department of Agriculture and College of Agriculture and Experiment Station at Rutgers University, the state university of New Jersey.

STEWED BLUEBERRIES (FOR SAUCE OR PLAIN EATING)

Wash berries well and drain. Cook in just enough water to prevent burning. Add sugar when done. A dash of nutmeg or cinnamon may be added if desired, or cook berries with a little stick cinnamon. Lemon juice added after cooking will add nice flavor.